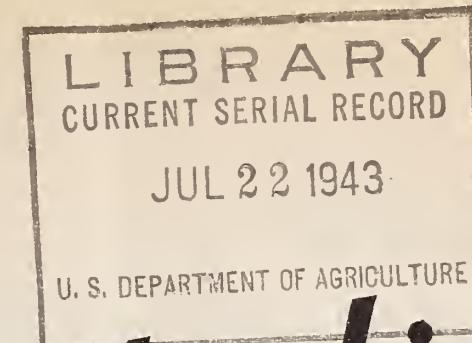


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Marketing Activities

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U. S. DEPARTMENT OF AGRICULTURE

**Vol. 6 No. 5
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--IN THIS ISSUE--

UNCLE SAM--MEAT DETECTIVE

You've been hearing a lot about diseased meat and there's no getting around the fact that a few meat animals that feel poorly come to market in a year's time. But there are only a few of that kind, after all, and if the U. S. Meat Inspection Service gets a crack at them, they never get to the butcher shop.

WE'LL TAKE VANILLA--MAYBE

We saw a sign in a drug store the other day that read: "Government Regulations Require You To Take Sherbet With Your Ice Cream Purchases." Government regulations require you to do nothing of the sort and the guy who put up that sign was breaking the law.

FISH FOR THE FISHING

Miss Price, a true disciple of Izaak Walton, knows all about fish. And while we were about it, we wish we had asked her about spitting on the bait. Some anglers consider that essential.

BEESWAX AND BATTLE FRONTS

By Emmett Snellgrove Page 15

Beeswax is one of those farm products you never hear much about -- like sunflowers or horseradish. But Mr. Snellgrove assures us earnestly that beeswax is now an important war product and that apiarists--high-brow for beekeepers--must conserve supplies.

TURN YOUR TICKET

Hite was a smart fellow. He knew what the Department of Agriculture has known for years--that a tobacco grower must know the ropes when the auctioneer takes up his chant or he's likely to lose some important folding money.

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UNCLE SAM--MEAT DETECTIVE

- - - - By Alvin E. White

You would have paid no attention to that particular hog carcass. To your untrained eye, it would have looked exactly like hundreds of others hanging there in the packing house chill room. But the man with the badge on his white coat--the Federal meat inspector--had sharper eyes. His thorough examination of the carcass showed the presence of pyemia, a disease characterized by the formation of multiple abscesses. So he stamped it. "U. S. INSP'D AND CONDEMNED," and it was kept apart from carcasses found to be wholesome until finally converted into fertilizer and inedible grease.

Sometimes the inspectors find pyemia--sometimes they find diseases with such jaw-breaking names as hemorrhagic septicemia, malignant epizootic catarrh, acute diffuse metritis, polyarthritis, or traumatic pericarditis--any one of which is cause for official condemnation of the carcass meat in which the symptoms are found. But you can depend on it--the meat that bears the little purple circle and the words "U. S. INSP'D & P'S'D" is good meat.

In over 800 packing plants, the 3,200 men and a few women who make up the action arm of the U. S. Meat Inspection Service have this job of seeing to it that meat sold in interstate or foreign commerce or to the Government is prepared under sanitary conditions and is wholesome for human consumption.

Good Meat

Actually, most meat is good meat, and quit worrying about that steak back in the ice box. During the 10 years 1930 to 1939 inclusive, an annual average of about 72 million meat animals were slaughtered under Federal inspection. Out of that total, the number of meat animals condemned and destroyed annually averaged about 230,000--less than one-half of one percent. This means, of course, that meat animals--through the efforts of livestock breeders, the Extension Service, the Bureau of Animal Industry, and others--are amazingly healthy. But that fact only sharpens the vigilance of the meat inspectors, who have a habit of looking at each animal about to be slaughtered and every piece of meat or meat product with a suspicious eye until they are sure it is up to snuff.

Before Federal inspection is granted to a slaughtering or processing plant, the plant must provide for the maintenance of proper sanitation, and must furnish the facilities necessary for carrying on inspection. Some of the requirements are: Ample space for cleanly operations, abundant supply of good water, predominance of impervious floors, smooth flat-surfaced walls, means for adequate lighting and

ventilation, predominance of impervious material in equipment for handling meats, hot water under adequate pressure, modern plumbing, proper sewerage, pavement with drainage connections for livestock pens, and outside premises free from objectionable conditions. You ought to see--no, you wouldn't want to see--some of the places where black market slaughter has been carried on. They have been pretty awful.

Under the Federal system, examination begins in the pens at the "inspected" establishment. Here unfit animals are condemned and promptly destroyed. Those less affected are specially marked and placed apart for slaughter. Those appearing normal are allowed to proceed to the slaughtering departments.

Each animal passed on ante-mortem inspection--that is, before slaughtering--is subjected to the close scrutiny of the inspectors from the time it enters the slaughtering department until the dressed carcass is conveyed to the chill rooms. While the carcass is being dressed and eviscerated the inspectors search for lesions and signs of disease. The procedure of inspection of the carcass and its vital organs varies somewhat according to the species, but in each case the veterinary examination is carried to the point where the inspector is sure that he has found and eliminated any possible bad meat. If disease or other sign of unfitness is found; the carcass and its organs are tagged and held in custody of the inspector until disposition is made of them. Carcasses that pass the post-mortem examination carry the Government's certification--the purple stamp--that the meat was derived from healthy animals and prepared under sanitary conditions.

Processed Meat

Though a considerable portion of the several billion pounds of meat produced annually under Federal inspection reaches the consumer as fresh meat, the remainder is ultimately processed by curing, salting, smoking, cooking, melting, refining, canning, chopping, mixing and stuffing into such foods as hams, bacon, canned meat, corned beef, lard, cooking compounds, sausage, and soups. The inspector who rides herd on the preparation of such foods must be on his toes all the time, because spoilage may occur at any stage of preparation. Thus the product is inspected and re-inspected repeatedly during the whole time it remains at the establishment. Not only are the meat and derived products guarded as to soundness and cleanliness, but care is taken to see that ingredients and seasonings, such as vegetables, cereal, salt, spice and vinegar are clean and fit for the intended use and that no coloring matter, chemical, or other substance not officially approved is added to meat food. Canned or packaged meat also carries a stamp on the container which reads, "U. S. Inspected and Passed by Department of Agriculture."

It is during the processing stages that articles containing lean pork which are customarily eaten without cooking in the home or other place of consumption are specially treated to destroy possible live

trichinae in the meat--very small parasites sometimes present in pork. This safeguard to human health is accomplished by one of three official methods: (1) heating all parts to a temperature not lower than 137 degrees F.; (2) freezing all parts to a temperature not higher than 5 degrees F. for not less than 20 days; or (3) curing the meat or article according to one of four special methods.

Some of the products that are treated under Federal inspection to insure the destruction of trichinae, if present, include bologna, frankfurts, and vienna-style sausages, various kinds of dry or summer sausage, cooked ham and Italian-style smoked ham. The ordinary smoked pork such as ham, shoulder, shoulder butt, shoulder picnic and cured loin and all fresh pork and fresh pork sausage should be thoroughly cooked before serving, as there is no practical way of inspecting pork to give assurance that it is free from trichinae.

Horse Meat Act

Cattle, hogs and sheep make up by far, the bulk of the animals inspected, but there is provision for the inspection of goats and--horses. The Horse Meat Act was adopted in 1919, following a rapid increase in the large number of wild horses on the ranges of the Western States. Owners of flocks and herds of cattle and sheep felt that the horses were consuming too much pasturage, hitherto reserved or used by the stockmen, and urged that they be thinned out a little.

The Horse Meat Act provided an export market for the meat from these surplus horses as well as from other nags that had outlived their usefulness. Besides the export market, there were additional outlets for horse meat for animals in zoological parks, fur farms, kennels, and the like.

The newspapers have been full of horse meat stories of late, and some horse meat for human consumption has appeared in a few cities. But the U. S. Meat Inspection Service has made it easy for weak-stomached consumers to identify the sirloins that come from Dobbin. Instead of the familiar round purple stamp, the inspectors have figured out a hexagonal-shaped stamp which is green instead of purple. This stamp, in addition to the required inspection legend and establishment number, has the words "Horse Meat" or "Horse Meat Product".

Horse meat or beefsteak, the people who check on these food supplies know their stuff. An "Inspector" must be a veterinarian, a graduate of a recognized college. A "lay inspector" who assists the veterinarian should have a high school education and as soon as he is employed he is put through a training course before being given full responsibility. Most of these go up to the grade of senior lay inspector. At present the Meat Inspection Service has 3,222 people on meat inspection work, 910 of which are veterinarians and 2,312 of which are lay inspectors. A number of women are on the inspection staff and they don't take any back seat to the men.

Inspectors are assigned to 834 plants scattered among 336 towns and cities of the United States, the size and importance of the plants determining the number of workers assigned to them. Some of the larger plants have as many as 60 or 70 inspectors with lay workers in equivalent proportion.

There is plenty of work to keep them busy. In 1942, 94 million animals out of a total of 130 million slaughtered were slaughtered under Federal inspection. The other 36 million were either uninspected or inspected under State or municipal authority. The authority of the Federal Government to inspect domestic meat foods is limited to the supply prepared for the channels of interstate and foreign commerce, so the inspection service is largely restricted to the slaughtering and processing establishments that prepare meat or food products for transportation outside the State or Territory. There is one exception to this, however, and a recent exception. To obtain meat for the armed forces and other Government use, inspection has been provided in plants that are engaged wholly in intrastate commerce; that is, plants whose products seldom cross the State lines.

Curiously enough, the demand for meat from European countries led to the establishment of the Meat Inspection Service. Europe had the demand and the United States had the supplies, but until some guarantee could be given the Europeans that our meat was free from disease, they were reluctant to take our product. However, the first Meat Inspection Act, passed in 1890, was entirely unsatisfactory as it called for the inspection of cured pork and salt pork and a perfunctory inspection of all cattle, sheep, and swine destined for export purposes only.

The inadequacies of this act were vividly brought to the attention of the American public by Upton Sinclair in his famous novel, "The Jungle," published in 1906. So successful was Sinclair in painting a picture of the filth and abuses existing in the slaughterhouses of "Packingtown," a fictitious name for Chicago, that a widespread clamor arose for reform. Theodore Roosevelt, then President, took an active part in furthering the campaign for better meat inspection and the first really effective meat inspection act came into being that same year--1906. The act is still in effect, although it has been amended from time to time to meet changed conditions in production, processing, and consumption.

Under FDA

The U.S. Meat Inspection Service continued as a part of the Bureau of Animal Industry until transferred to the Food Distribution Administration in February 1943. The Food Distribution Administration was already carrying on the Federal meat grading work, and it was thought that bringing the two types of activities together under the same roof, so to speak, would bring about greater efficiency in handling meat and meat products for the Army, Lend-Lease, and civilian consumption.

This year the Government will buy about 6,700,000,000 pounds of fresh and processed meat. All of it will be carefully inspected by the U.S. Meat Inspection Service. And all of it--fresh or packaged--will bear a reassuring stamp that indicates the Federal meat experts have been on the job in their usual efficient manner.

Most of the meat you buy also will bear a Federal stamp. Look for it the next time you order from your butcher, and breathe easier when you find it. It is your assurance that the meat, from the stand-point of wholesomeness, is tops.

-- The End --

WFA TO ASSIST VEGETABLE MARKETING DURING PEAKS

With the 1943 crop of fresh vegetables beginning to move in seasonal abundance, the War Food Administration is planning to help growers maintain favorable marketing conditions for their produce and provide for the most effective utilization of available supplies.

When a fresh vegetable is in heavy supply, WFA will cooperate with grower, trade, and consumer groups in focusing attention on that particular product. Retailers will be asked to feature it in their stores and consumers will be urged to make full use of it while supplies are plentiful. This is expected to help relieve the demand on products in shorter supply.

If further marketing assistance is necessary during the peak shipping period, WFA will purchase these commodities for diversion to processing plants, thus conserving the supplies for later consumption. Other measures also are being considered for facilitating distribution. Should purchases be made, prices to be paid will be governed by prevailing market conditions. Consideration also will be given to area differences, quality, and the needs in relation to the WFA-sponsored vegetable program.

All purchase operations will be handled through regional offices of the Food Distribution Administration, and information regarding grades and other purchase requirements will be made available through them. These offices are located in New York, Atlanta, Dallas, Denver, San Francisco, Des Moines, and Chicago.

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In order that the Nation's feed resources may be used to produce a maximum amount of the most nutritious food, the War Food Administration has asked poultrymen not to make further expansions in commercial broiler production. This action supplements a previous statement that advised hog producers not to increase breeding for 1943 fall farrowings by more

than 15 percent above the 1942 level. The requests to both the livestock and poultry farmers are made in the light of feed surveys which indicate the necessity of beginning now to adjust livestock and poultry production to available or prospective feed supplies.

WFA ANNOUNCES 1943 ALLOCATIONS OF SUGAR

Allocation by the War Food Administration of the prospective 1943 sugar supply has been announced as follows: 1,153,000 tons for the armed forces, Lend-Lease, and other exports; and 4,600,000 tons for civilian uses. The civilian uses include an estimated 2,258,000 tons for household use and home canning, and 2,342,000 tons for industrial and institutional sugar users.

WFA officials pointed out to industrial sugar users that under the present allocation based on prospective 1943 supplies, the current industrial sugar allocation--70 percent of the 1941 sugar usage base--probably can be maintained. In view of the possibility, however, that the war program may require a further diversion of ocean shipping from the transport of sugar, officials felt that industrial users should begin to consider whether any necessary cut in the industrial allocation should be applied uniformly to all industries, or whether differential rationing should be applied.

Of the total of 5,753,000 short tons of sugar, raw value, expected to be available in 1943, it is estimated that 2,058,000 tons will come from continental production and existing supplies, while 3,659,000 tons are estimated to arrive from offshore areas.

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OPA RATIONS SOFT CHEESES

Extension of rationing to all cheeses and cheese products, except cottage, bakers', and pot cheese, will take place early in June as a further move to conserve indicated short supplies of milk, the War Food Administration and Office of Price Administration announced recently. Under this action, OPA will add soft perishable cheeses such as cream cheese, Neufchatel, Camembert, Liederkranz, Brie, and blue cheese to the ration list.

All hard cheeses--Cheddar (American), Swiss, brick, Munster, Limburger, grated dehydrated, club, Gouda, Edam, smoked--all hard varieties of Italian and Greek cheese, processed cheese, and most cheese foods have been rationed since March 29.

The additional cheeses and cheese products to be brought under rationing will appear on the new consumer point value chart for meats, fats, fish, and cheeses to be issued by OPA early in June. With issuance

of the June consumer chart, various types of cheeses will be classified into three groups at different point values. So far under rationing, all cheeses have had a ration value of 8 points without distinction as to type.

WE'LL TAKE VANILLA--MAYBE

. By Esther Osser

Give a kid a nickel on a hot summer day and he'll probably head straight for the nearest Double Dippe Shoppe, where the clerk will quickly and deftly combine the respective merits of black walnut and caramel fudge ice cream into one glorious creation. Give the Great American Public--the kids from 6 to 60--20 billion extra dollars of spending money and you can be doggoned sure that they'll also want to spend some of it for ice cream.

They'll want to spend it--but there's a hitch and a mighty important one. To conserve milk for fluid use and for manufacture into milk powder, cheese, evaporated milk, and other products, the Government has placed a limitation on the quantity of milk solids that can be used in the production of frozen dairy foods. To be specific, the limit for each manufacturer is 65 percent of the quantity that he used in the corresponding month of 1942.

Smaller Supply

The fact that the demand for ice cream has gone up and will continue to go up--in the face of curtailed production--will make the available supply seem smaller than ever. But American ice cream eaters aren't in as tough a spot as they imagine. While production will be less than in 1942, the record year, it will be higher than in pre-war years. Also, since the Government's restrictions apply to milk solids rather than to the manufacture of frozen desserts as a group, there is sure to be a much larger quantity of the products that require no milk or very little milk, such as ices and sherbets. There are already many of these products on the market.

But there has been some funny business going on in connection with the sale of ices and sherbets. In a few stores, fountain girls have received "orders" to foist off on each buyer a quantity of sherbet or ice equal to half the quantity of ice cream purchased. These orders weren't inspired by the Government. In fact, both the War Food Administration and the Office of Price Administration have declared "tie-in" sales to be illegal. A prepared package or brick may contain a mixture of ice cream and another frozen dairy food, but the dealer who makes a customer's purchase of bulk ice cream dependent upon his purchase of any quantity of ice or sherbet clearly violates the law. And violations should be reported to the nearest OPA office.

The dealer may sell, independently of his ice cream sales, as much ice or sherbet as he wishes. And some members of the industry have--quite honestly--increased their production of these products in order to bring their total production of frozen dairy foods to normal or near-normal proportions. Thus, while production of ice cream will be less than that of last year, output of ices and sherbets will be up--so that total gallonage of frozen dairy foods will be equal to or only slightly less than the amount available in 1942.

The Government is all for this shift in emphasis. Actually, it is part of the Government's present food plan to keep as much ice cream, frozen custards, sherbets, ices, etc., as possible on the Nation's diet list. By making the base period for the allotment of milk solids the corresponding month of the previous year, ice cream production is permitted to reach its seasonal peak in the months when the great American pilgrimage to the soda fountain or ice cream parlor is at its height. America--war or no war--will have its frozen desserts this summer.

Since the day Dolly Madison served the first dish of ice cream in the White House, almost 130 years ago, ice cream has been popular with Americans. Not only is it popular--nutritionists say it nourishes, and psychologists think it builds morale. So the Government's restrictions on ice cream production do not apply when the product is to be delivered to the armed forces. In the training centers for aviation cadets, for example, ice cream is served daily because it is a good source of vitamin A--the vitamin that helps flyers see in the dark.

Soldiers--No. 1 Ice Cream Eaters

It is estimated by the industry that American servicemen eat about four times as much ice cream as they did as civilians--and the average per capita production for civilians is 3 gallons. The men who plan meals in Army camps report that there are no left-overs when ice cream is served.

During the last war, homesick doughboys on furlough from duty in the French Argonne made their first Parisian tour to a shop that advertised "Ice Cream Soda." Today, Australians report that it is nothing unusual to see half a dozen Americans on leave, each eating ice cream--half a quart brick--with a wooden spoon as they ride around in the trams.

Hospital ships have been equipped with soda bars, for doctors find that malted milks and ice cream are a pretty good morale medicine. Shipwrecked Eddie Rickenbacker's first meal consisted of soup and ice cream. When the USS Lexington was torpedoed, American sailors filled their steel helmets with ice cream before abandoning the sinking ship.

In Great Britain, American Flying Fortress crews, before taking off across the Channel, sometimes store the "makings" for ice cream in the tail of the ship, to be shaken by the plane's motion and frozen into

ice cream when they reach a high, cold altitude--the happy hunting ground of the precision bomber.

This fondness of the American serviceman for ice cream is another reason why civilian supplies have had to be limited. It is also the cause of some local temporary shortages.

In the face of numerous and often conflicting demands upon the raw milk supply, the Government has attempted to channel milk into those dairy products most needed in the war effort. The whole ice cream industry is cooperating with this Government program. It is up to every civilian to cooperate too.

It may irritate you when your neighborhood soda jerk says, with what you feel is the essence of smugness, "Sorry, lady--no ice cream today." But he has his duty to do--and he does it.

--The End--

WFA TO SUPPORT DAIRY PRICES

The commitment of the Department of Agriculture made last December to support wholesale prices of butter at a level equivalent to 46 cents a pound, Chicago basis, until June 30, 1944, will be carried through, the War Food Administration has announced. The support was pledged at the time farmers were called upon to meet the 1943 production goals calling for a high level of milk production.

The WFA statement was made in response to queries from the trade and other sources which indicated a lack of understanding regarding the butter price support program in light of the recently announced intention of the Office of Price Administration to roll back retail prices of the product, the roll back to be supported by a subsidy from Reconstruction Finance Corporation funds.

The exact operating procedure of the support program, WFA officials said, must await announcement of the character and mechanics of the roll back and subsidy program now being formulated. The War Food Administration, however, stands ready to make such butter purchases as may be necessary to carry out the commitment announced last December. Therefore, it was pointed out, there should not be any decline in the prices paid to producers for butterfat.

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Hens and pullets on farms laid 6,727,000,000 eggs in April, 12 percent more than the previous peak April production of 1942 and 36 percent more than the 10-year (1932-41) average. Record production of eggs has occurred in all months following July 1941.

There were 393,902,000 layers on farms during April--a peak number for the month. There were 470,149,000 chicks and young chickens of this year's hatchings on farms May 1 as compared with 419,441,000 a year earlier--an increase of 12 percent.

FISH FOR THE FISHING

. . . . By Elinor Price

Our little Maryland farming community--about 10 miles from Washington, D. C.--is going to have a fish pond. Not one of those little rock garden pools surrounded by flowers and shrubs, mind you, but a real pond that will be stocked with fish--the kind that can be fried.

One of my neighbors has had the idea for quite awhile. As a matter of fact, he's been thinking about raising a crop of fish ever since the muskrats burrowed through the dam of his ice pond several years ago and weakened it so much the water all ran out into the creek. But you know how it is. Every spring there was something more pressing to do--and every fall it was too late. So he consoled himself with the thought that there would be enough trout in the creek for at least one day's fishing in a year. Fishing was just a sport, then, to be taken or left alone.

Job Under Way

Well, the past year has brought lots of changes to the community. Food is scarce and my neighbor--as well as some others of us--- has decided that a fish pond is just as important as a vegetable garden or a flock of baby chicks. We've reached the "Let's do it" stage now.

The neighbor will contribute the ruins of his ice pond as a starting point for our venture. Another man in the community will contribute the work of his tractor. Still another has a small bulldozer and he'll use it to dig out the dirt and deepen the pond enough to support a good crop of bass. The rest of us, mostly women and small boys, will do the odd jobs--leveling the embankment, helping to mix the concrete for the dam, repairing the fence to keep any wandering hog from taking an involuntary bath, and--oh yes--giving encouragement and moral support to the menfolk.

Sure, it's a big job--a job that's got to be squeezed in between corn planting and threshing or after office hours for some of us. When it's done, though, we'll all have a good place to fish, and, more important, we'll have more to eat.

Last night we all walked down to the old pond, drove stakes, and paced out an irregular-shaped acre from the rail fence to the willows and from the lespedeza field to the big birch this side of the spring. Saturday afternoon we expect to burn last year's dry grass and run a

plow through. That will break up the tough sod so that the job will be a little easier when the bulldozer starts to push the dirt out and up to form an embankment.

We have found that a few simple but important measures must be taken if the pond is to produce its maximum number of fish and is to be productive year after year. We didn't find out these points all by ourselves, of course. That work was carried on by H. S. Swingle and E. V. Smith at the Alabama Experiment Station, and the scheme they figured out has been used by the Soil Conservation Service in all of its districts. So if this tale gets you excited about the possibilities of a fish pond, just write to SCS for the details.

The Details

But to get back to what we have described as simple but important measures. First, there must be some parts of the pond where the maximum depth is at least 8 feet--other sections may vary in depth to as low as 3 feet.

Second, we can have a sloping embankment, but the upper 2 to 3 feet of it must be quite steep in order to discourage the growth of cattails, water lilies, and other rooted aquatic plants. Admittedly, it's too bad the pond can't support these plants as well as the fish, but it appears that plants give little nutrients to the water at a time when such nutrients might be helpful to the growth of the fish. In addition, the plants get out of control, clog the pond, furnish a haven for mosquitoes, and give too much protection for small forage fish. With so many counts against them, the rooted aquatic plants have to be controlled.

The third important consideration is the construction of a strong dam and a spillway sufficient to take care of excess water during heavy rains and spring floods. Also, drainage facilities have to be provided so that the pond can be drained, cleaned of weeds, and restocked, if necessary.

Food Chain

When the pond is finally constructed and stocked with bass, the rest will be pretty much up to nature. All we have to do is to see that the factors contributing to the production of fish are balanced and kept in line. Essentially, there are just four things that must be watched --plankton, insects, bluegill, and large-mouthed bass. These four constitute what is known as a "food chain." Just as human foods are part of a chain that begins with grass and cows and ends with beefsteaks or ice cream, so do these four factors in the pond form a food chain that leads to a nice mess of bass for the family supper.

The first element--plankton--covers all the basic organic re-

sources of the water and includes microscopic plants and animals as algae, bacteria, protozoans, and crustaceans. This plankton can be increased by the addition of commercial fertilizer. For a 1-acre surface of neutral or acid waters 100 pounds of 6-8-4 mixture and 10 pounds of nitrate of soda should be applied early in the spring, and at 3 to 4-week intervals thereafter until October. For alkaline waters sulphate of ammonia should be substituted for the nitrate of soda.

Plankton is an important part of the pond because it forms the base upon which the rest of the animals in the pond must rely for existence. The more plankton you have, the more insects you'll have. The more insects, the more insect larvae. Now, as any good fisherman knows, young bluegills eat microscopic animals but as soon as the fish get any size at all on them, they begin to rely on insect larvae for their primary food. So, in order to have good-sized bluegills, you've got to have great quantities of insects.

The next link in the chain that eventually will lead to good eating for humans is the black bass. Here again the young black bass feed upon the plankton, but as soon as the bass weigh 2 ounces they begin to eat the bluegills. The rest is up to the human part of the food chain. And there are several humans in our community who are looking forward to hooking their first black bass and cooking him for Sunday breakfast.

One more caution--just in case you too have the itch to go out and dig a fish pond--when stocking the pond in the spring, remember that you can't have too many fish of one kind or you won't have any of another. Keep the balance! For a 1-acre fertilized pond you should "plant" 1,500 bluegill fingerlings in late summer, autumn, or winter. Then, in autumn or winter, stock your pond with the piece de resistance --100 bass fingerlings, or, in the spring, 100 bass fry.

One year after the pond is completed and stocked, we'll be eating nice pan-sized fish. And we'll keep on eating them long after the war is over and all our red ration stamps are patiently stuck into our stamp album.

--The End--

GOVERNMENT TO TAKE LESS CANNED FOOD

The War Food Administration has sharply reduced the quantities of canned fruits and vegetables that cannery must set aside from the 1943 production for Government requirements. These reductions in the quantities that must be set aside during the approaching packing season amount to approximately 7 million cases of canned fruits and juices and 23 million cases of canned vegetables under the quantities previously established. The reductions are principally for corn, peas, spinach, tomatoes, snap beans, fruit cocktail, sweet cherries, peaches, and pineapple juice.

Although it is too early to determine accurately the total quantity of canned fruits and vegetables that will be produced in 1943, WFA officials pointed out that the reduction in the quantities to be set aside for the Government will mean a net gain for civilians of 30 million cases above what they otherwise would have received from the 1943 pack. Current point values for canned foods are not immediately affected, since they are determined primarily by actual, not prospective, supplies.

BEESWAX AND BATTLE FRONTS

. . . . By Emmett Snellgrove

Beeswax, like practically every other farm product, has marched off to war. And today, American soldiers in Alaska, the Solomon Islands, New Guinea, Australia, China, India, North Africa, Burma, Iceland--wherever they may be--are using it in adhesive tape to bandage their wounds and in ointment to soothe their burns. It has other important war uses, such as shell detonator retarding and as a protecting film for metals, so the ladies have sent it off to the fighting fronts without a murmur.

The ladies did you say? That's right. Before Pearl Harbor, beeswax was one of our leading beautifiers, about 3 million pounds a year going into lipstick, creams, and other cosmetics. But with reduced production and imports, together with a greatly increased demand, cosmetic manufacturers are turning to substitutes, to some extent, and the substitutes are working out very well indeed. Confidentially, the ladies probably haven't noticed any difference in the staying power of their lipstick, which is only relative, anyway.

Supply Problem

But the manufacturers of war products that must contain beeswax still have a problem--and a serious one. Our domestic production--which averages about 3-1/2 million pounds--is expected to continue at normal levels and very probably will increase. But imports, generally from 4 to 5 million pounds, are declining. It all means that every pound of wax the bees produce in this country must get into essential channels, and Uncle Sam is convinced that it all will get into essential channels if the Nation's beekeepers do a real good job of conservation. Proper conservation practices, it is estimated, might up our normal production of 3-1/2 million pounds to possibly 5 million pounds.

Most of the apiarists who produce honey on a larger scale are doing a good job of conservation, but about 20 percent of the Nation's beekeepers--the little fellows--haven't been paying much attention to the wax. It is an insignificant byproduct in normal times and it hasn't paid them to bother with it. But it is estimated that complete conservation of wax by small-scale producers would add surprisingly to the total.

Some of the ways to conserve, experts say, include scraping combs carefully so as to get all burr combs and other waste wax; cutting deeper in the extraction process; saving "slumgum"--loose wax mixed with bees' legs, dirt, and other foreign matter--which can be refined; and by culling combs each year.

The beekeeper also can do much to increase honey production--and wax output--if he gives his bees more hive room in which to expand and provides food when honey or nectar are not available. To encourage the increased production of honey and wax, the Office of Price Administration has allowed beekeepers 10 pounds of sugar per colony for use where hives are short of reserve honey. They have proceeded on the theory that 10 pounds of sugar might mean an additional 100 pounds of honey.

Of course, the normal, day-by-day production of honey is the big factor in wax output, and production of honey depends upon the vagaries of the weather. If temperatures are too low, the nectar in the flowers doesn't flow and bees find the cupboard bare when they get there. If the weather is too wet, the bees can't fly, so they sit in their hives and fret.

Last year we hoped for 250 million pounds of honey and thought we'd get it, but the weatherman stepped in and we actually got only 179 million pounds, which yielded about 3 1/2 million pounds of wax. We are hoping for 250 million pounds of honey again this year--but we may not get it. So it is up to every beekeeper to do his part by putting careful conservation practices into effect.

It will be worth while. Adhesive tape, ointments, fuses, metals --they are important. If the bees are willing to work their fingers to the bone collecting wax, it isn't too much to ask beekeepers to lend them a hand.

-- The End --

BROWNLEE APPOINTED WFA TRANSPORTATION DIRECTOR

The War Food Administration has announced the appointment of James F. Brownlee as Director of Transportation for the WFA. Mr. Brownlee, on leave from the presidency of Frankfort Distilleries, Inc., Louisville, Ky., is acting as direct representative of War Food Administrator Chester C. Davis in coordinating the transportation work of the various agencies of WFA.

Mr. Brownlee will be responsible for shaping general policies for arranging to transport essential foods and farming and processing supplies into and out of the country and for major movements within the country. In carrying out this work, he will work closely with officials of other Government agencies and of the transportation industry.

The total number of persons employed on farms on May 1 was 10,492,000, the lowest level of record for the month. Compared with a year earlier, hired employment declined 153,000 to 244,000 persons employed on May 1, 1943, while family worker employment declined 151,000 to 8,248,000 persons employed on the same date. Nonagricultural employment during the past year has repeatedly exceeded previous high records.

TURN YOUR TICKET

. . . . By Elbert O. Umsted

I'd been hearing about this tobacco marketing service for several years. One time I even went to one of the meetings, but probably the Government man's words all went in one ear and out the other. Well... today Hite showed me what it means.

Remember Hite, a little man no longer than a tobacco stick, and quick like a squirrel? I shied off him when he bought the hill farm last spring; he was a stranger to all the folks who have been raising tobacco on these same Carolina acres for three and four generations. Then he helped me get my truck out of the mud one day, and I liked him for it.

My wife needs a doctor and my daughters both need new shoes. So I was glad this morning, after I'd unloaded and packed my basket and weighed up, to see my leaf looking so orangy and rich under the block-square tobacco warehouse roof's skylights.

That was when I spied Hite. His lot of tobacco was six or eight baskets farther along the same row. He wiped his face--by 9 a.m. the tobacco-tangy air under that low tin roof was hot as a bake oven--and then he rolled his blue bandanna and twirled its free end in that habit he's got. His leaf looked the same as mine, what I could see of it, and I remember hoping we'd both make a good sale. And adding: "But you never know how much you'll get."

Then the buyers reached my basket...and in less than 10 seconds the sale was over.

18 Cents a Pound

You know how it went. The buyers and auctioneer and warehousemen passed on to the next basket and I stood there watching the clerk figure on his clipboard. He calculated from the price on my lot ticket, and I felt like somebody'd dropped a big, cold cannonball in the bottom of my stomach. My lot, that I'd counted on, had brought me just 18 cents a pound! Not so good.

Miles Slayden was the high bidder. Slayden is the big, fat buyer who drives around in the automobile that's longer than McKinley's been dead. He always puts me in mind of a greedy hog.

Somebody was squeezing my arm. I looked around, and little Hite was staring at the ticket in my hand.

"Going to the office for your check?" he wanted to know.

I nodded.

He snatched my ticket, folded a deep crease down the middle and slapped the thing down on my tobacco.

"Hey!" I yelled. "That's 'turning the ticket.' That means I reject the sale, doesn't it? But my wife--"

He jerked me around. "Come on," he said.

It scared me, his mouth was so straight and hard. I thought back, wondering what I'd done to make him so sore. He shoved me along the row toward his own basket.

I stumbled against a hand truck where a man from the redrier was loading some sold leaf. Hot wind blew through the drive-ins and grit got between my teeth. We reached Hite's basket the same time the buyers did.

The house starter opened the bidding. The auctioneer took it up in that lingo of his that I never can make head nor tail of. On their side of the row the buyers, their white shirts sticking to their backs, began winking and nodding to signal their bids.

"Water boy!" somebody yelled.

A Drink of Water

I looked around. A boy set his tin bucket on the floor. A red setter pup got excited, started to bark. Two buyers turned aside from the sale, and a third one grabbed the water dipper. The auctioneer's mouth worked like a thirsty chicken's and his voice sounded cracked.

"Wait!" Hite hollered to him. "Wait till everybody drinks before you knock out my tobacco!"

A fat-fingered hand wiggled a bid signal.

"Sold!" yelled the auctioneer--"to Mr. Slayden for \$19 a hundred!"

The thirsty auctioneer grabbed the dipper and drank a big drink.

After the buyers passed on to the next lot, Hite watched the ticket marker enter the price on the lot ticket. Then Hite folded the ticket once--hard.

"Turning it, huh?" a voice growled behind me. "Why come here if you don't want to sell your leaf?"

It was Slayden, leaning against a roof post. He looked like he could bite the little man's head off.

I watched Hite. He was swinging the rolled end of his blue bandanna again. "I'll sell," he said. "But not to you. Or maybe you've never heard of the Government's free grading and price report services."

"So what?" Slayden said sourlike. "Everybody knows about that."

"That's just it," Hite whipped back. "Plenty of farmers don't know. Or anyway, they don't know what it means to them. If they did, you'd have to change your business, Slayden."

Hite hooked a thumb toward me.

"For instance," he went on, "this man here doesn't know you tried to buy his lot for about half what it's actually worth."

Half what my lot was worth? I thought about the doctor, and the shoes----I swallowed.

David

I don't know why I happened to think about David and Goliath. Maybe it was the way little Hite stood there talking up to big Slayden. Or maybe the way he kept twirling that bandanna end, like it was a sling.

Hite pointed to a man working a few rows away from us, and said to me:

"That man's the Government inspector. You don't know how good your tobacco is because it's plenty of job just to grow and cure it, let alone know the grade. But that inspector's been trained by the Government and he grades your leaf free."

"I suppose buyers like us don't know what tobacco's worth!" Slayden cut in sarcastically. "We've been judging it just all our lives, is all!"

"Sure, you know," Hite said. "And all the buyers here, but you pay what they think a lot is worth. Sometimes, though, you make mistakes--even if they're not intentional. There's a lot of things that affect a buyer's judgment. Maybe the air is colder or warmer, damper or drier than yesterday. Maybe a cloud passes across the sky, changes the light. Maybe some of the buyers can't stand close to the

lot because others are standing in the way. Or maybe the water boy--like just now--happens along and attracts their attention. Remember, the average sale lasts less than 10 seconds, and the buyers pass on to the next lot. With all those things to watch in such a short time, a buyer just can't be always perfect in his judgment."

The loud talk had stopped the bidding. The buyers and warehouse folks watched Slayden and Hite. I felt edgy. So all these years I've been getting less than my due for my work was what kept running through my head.

Yes, work...plowing and planting and cultivating the sandy loam.. hauling sledloads of primed leaves, tying leaves to sticks and hanging the sticks in the curing barn...cutting wood to keep the fire heat moving four days and nights through the flues...sorting, tying, bulking tobacco and driving it to market. Work, and plenty of it, and no way of knowing what it's worth except the buyers' say-so.

Slayden's heavy laugh brought me back to the warehouse scene. "Why don't the companies these buyers work for go broke?" he asked. "Looks like they would, if the buyers haven't any better sense than you make out."

"Sometimes buyers bid less than the lot's worth and sometimes they bid more," Hite answered. "But in a day's run their mistakes average out for them. But that doesn't help the individual grower who gets caught on the low side of their mistake."

Slayden frowned. "Maybe there are a few cases--"

"Few!" Hite snapped. "You aren't like these other buyers, Slayden. They buy for manufacturers and independent leaf dealers, but you're a speculator. You watch and wait till the others make a mistake. Then you grab up the lot, turn around and resell for a profit. That is, you get what the grower would get if he knew what his tobacco was worth.

Government Inspector

"Over 50 percent of U. S. tobacco is sold at auction warehouses where Government inspectors are stationed. And speculators and others like you buy and resell over a tenth of this auctioned tobacco."

My fists balled up tight. "Look here," I blurted to Hite. "How much profit do these speculators make when they resell?"

"As much as growers do when they refuse a bid and then sell. On the average, when a grower rejects a bid and sells, he gets the market price. Think what that means to him. The price report shows that tobacco of the same grade as ours has averaged \$35 a hundred

pounds. That's 94 percent more than was bid for our lots. We will offer them again."

"There's one thing I don't get," I said. "You say the Government inspector tells you the grade. Then you get a price report. Just how does that work?"

"Easy," Hite answered. "The Government finds out the prices that all the various grades bring each day on all markets. By next morning you can get a price report which shows yesterday's average price for each grade. With these two facts, you can judge just about what your particular grade ought to bring today. What's more, you can hold out for that price."

Slayden looked pretty sour. "Be careful," he advised me, "that when you sell, you don't have to take less than I offered you the first time."

"Don't worry, Slayden," Hite said. "Because if that happened he could reject again and put his lot up a third time!" . . .

Want to know how it came out? Well, tomorrow my wife's going to the doctor. And the girls get the new shoes. And the difference between the two offers on my lot paid for it all.

I hated to keep you up tonight telling you all this because I know you'll be up bright and early in the morning, hauling your leaf into town. But you needed to hear it. All us auction market growers who want full value for our tobacco need to hear it. And if I haven't made the Government's free inspection and price report services clear, Hite says the county agent in town can answer your questions.

And another thing--pass the word along.

--The End--

HENDRICKSON AND HUTSON APPOINTED TO WFA STAFF

Appointment of Roy F. Hendrickson and J. B. Hutson as members of the executive staff of the War Food Administration has been announced by Administrator Chester C. Davis.

Mr. Hendrickson as Deputy Administrator will supervise the work of the War Food Administration in the field of marketing services, distribution programs, and food procurement--the general line of activities carried on by the Food Distribution Administration, which he continues to head as Director.

Mr. Hutson, as Associate Administrator, will supervise the food production activities of the agencies of the War Food Administration.

In addition to his new duties as Associate Administrator, he continues as president of the Commodity Credit Corporation.

--V--

The War Food Administration has asked more edible oil refiners to submit offers on hydrogenated linseed oil shortening for purchase and export under Lend-Lease. Edible linseed oil has been exported for several months for use in the raw and refined liquid state, but linseed oil shortening now is being supplied to the Allies for the first time. Linseed oil, made from flaxseed, always has been used in this country for industrial purposes--including the making of paints, protective coatings, and floor coverings.

--V--

POTATO CONTROL EXTENDED
TO ADDITIONAL STATES

Control over potato shipments from 90 additional counties in 5 Atlantic Coast States has been provided by the War Food Administration to enable the armed forces to obtain essential supplies and to provide for equitable distribution of military purchases among producing areas and among individual growers and shippers.

The permit system was extended to designated counties in Florida, Georgia, South Carolina, North Carolina, and Virginia--the most important southeastern producing districts. The plan, which already has been in operation in Maine and 5 counties in Florida and Alabama, provides that all shippers must obtain a permit before shipping by truck or rail. Operating on a day-to-day basis, it provides for the meeting of the most essential military requirements at the same time that civilian supplies are shipped.

The regulations, provided by Food Distribution Order No. 49, become effective in the Florida, Georgia, and South Carolina counties on May 29; in North Carolina counties on June 7; and in the Virginia counties on June 14.

Permits will be issued through War Food Administration offices in Hastings, Fla.; Loxley, Ala.; Florence, and Meggett, S. C.; Goldsboro, and Washington, N. C.; and Norfolk, and Onley, Va.

--V--

WFA ASKS RAILROADS TO ALLOW HALF-STAGE
ICING FOR FRUITS, VEGETABLES, AND MELONS

Producers and shippers of fresh fruits, vegetables, and melons will save up to 20 percent of present refrigeration charges if U. S. railroads accept a proposal of the War Food Administration urging them to amend the perishable protective tariff so as to allow half-stage icing.

The proposal followed a series of tests conducted by the Bureau of Plant Industry of the Department of Agriculture which indicated that ice bunkers filled only down to the half stage will refrigerate car-loads of fruits and vegetables as effectively as will bunkers filled to capacity. A bunker is a metal-frame box of car width and depth, loaded by dropping ice chunks through a roof hatch. A standard refrigerator car contains one bunker at each end.

For test purposes, a gate was set level across the bunker at a point halfway between car floor and ceiling, and the bunker was filled only down to the gate. The tests proved that only the ice in the upper half of the bunker effectively cools the warm air which rises to the ceiling.

-PERTAINING TO MARKETING-

The following reports and publications, issued recently, may be obtained upon request from the Food Distribution Administration, War Food Administration, Washington, D. C.

Meeting Nutritional Requirements in Time of War (address). . By Dr. Russell M. Wilder.

Stocks of Leaf Tobacco Owned by Dealers and Manufacturers.

Continuous Factory Inspection and Labeling of Canned Fruits and vegetables in Terms of U. S. Grades..

Gin Seed-Roll Density and Its Effect on the Spinning Quality of Cotton. By Francis L. Gerdes and Malcolm E. Campbell.

Saw Ginning Versus Roller Ginning for Long Staple Upland Cotton . . Report Prepared by Francis L. Gerdes and Malcolm E. Campbell.

Standards:

Tentative U. S. Grades for Cheddar Cheese..

Tentative U. S. Standards for Grades of Fruit Preserves or Jams.

Marketing Summaries:

Maine Potatoes

Wisconsin Potatoes

Idaho Potatoes

Colorado-Wyoming-Nebraska Potatoes

Kern County (Calif.) Early Long White Potatoes

Florida Strawberries

California Deciduous Tree Fruits

